

# MPPD 2023 Black IPA SH Riwaka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **23.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type           | Name                                      | Amount         | Yield  | EBC  |
|----------------|---|----------------|--------|------|
| Grain          | Viking Pilsner malt                       | 5 kg (83.1%)   | 82 %   | 4    |
| Grain          | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 0.5 kg (8.3%)  | 80 %   | 2    |
| Grain          | Weyermann -<br>Carared                    | 0.15 kg (2.5%) | 75 %   | 45   |
| Grain          | Weyermann -<br>Carafa II                  | 0.15 kg (2.5%) | 70 %   | 1100 |
| Liquid Extract | Sinamar                                   | 0.02 kg (0.3%) | 80 %   | 8600 |
| Sugar          | Candi Sugar, Clear                        | 0.2 kg (3.3%)  | 78.3 % | 2    |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Flex      | 8 g    | 60 min   | 65 %       |
| Dry Hop | Riwaka CP | 100 g  | 3 day(s) | 3.3 %      |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory       |
|--------------------------------|------|--------|--------|------------------|
| FM54 Gorączka<br>kalifornijska | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda RO 1:1 kran  
Zacieranie 19.2L - kwas mlekowy 2ml  
Wysładzanie 8.3 - kwas mlekowy 2.5 ml  
*Mar 28, 2023, 12:32 PM*